

Norwich Bulletin and Courier

113 YEARS OLD.

Subscription price, 12c a week; 50c a month; \$4.00 a year.
Entered at the Postoffice at Norwich, Conn., as second-class matter.
Telephone Calls:
Bulletin Business Office, 410.
Bulletin Editorial Rooms, 35-3.
Bulletin Job Office, 35-6.
Williamette Office, Room 2, Murray Building, Telephone, 210.
Norwich, Thursday, Sept. 2, 1909.

The Circulation of The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than that of any in Norwich. It is delivered to over 2,000 of the 4,053 houses in Norwich, and read by ninety-three per cent. of the people. In Windham it is delivered to over 900 houses in Putnam and Danielson to over 1,100, and in all of these places it is considered the local daily.
Eastern Connecticut has forty-five post office districts and forty-one rural free delivery routes.
The Bulletin is sold in every town and on all of the R. F. D. routes in Eastern Connecticut.

CIRCULATION

1901, average	4,412
1902, average	5,320
1903, average	6,553
1904, average	7,179
1905, average	7,543
August 28	7,729

THE BULLETIN'S ILLUSTRATED BOOK.

It is not surprising that a great deal of interest is felt in the pictures which are to be a feature of the 250th anniversary Jubilee book—what they are to be and what they are to represent. Portraits of the officers and chairmen of committees and the guests of the city will number a score or two and then there will be photographs of the decorated streets, the parade, the performances and objects of special interest. It is expected, will make about 50 pages. Where there are large assemblages of people the pictures will be made large enough to make the identification of citizens possible. There are quite a number of these photographs which will be given a full page.

It is the purpose of The Bulletin to make this book so attractive that it will be in prompt demand when it appears in December for delivery. The Bulletin has submitted to it for examination about 200 photographs already, and expects to have others submitted.

The letterpress and the illustrations will represent the best part of the anniversary celebration, and the book will be prized for its accuracy and value by Norwich people everywhere.

Order books on the coupon to be found in The Bulletin's advertising columns.

AS IT STRIKES THE PEOPLE.
Because 27 of the 101 delegates representing state and national food departments has endorsed the report of the Remsen board, which was appointed by President Roosevelt at the solicitation of certain manufacturers, and which found benzene of soda might be consumed without harm by any ordinary person up to four grains a day, the public is not likely to infer that benzene of soda is a good thing to eat alone, or mixed with toothpaste.

The fact is, this endorsement is in the face of the unanimous opposition of the American Medical association and detailed reports of fatal experiments on guinea pigs with benzene, despite the fact that the Remsen board's report showed no records of any food analyses, and no tests on the subject by the three members of the board.

This vote is also a reversal of the vote of the same association a year ago and shows a conversion which as business affairs go is at least suspicious.

Even the government representatives are divided, but because Secretary Wilson of the agricultural department has been won over, Dr. Wiley does not propose to swallow either his conclusions or averments.

Mrs. S. F. Cody of London, who has flown in her own self-invented monoplane, says that it can be made by the dozen for \$1,000 apiece. Editors can now look hopefully that way.

A Massachusetts man who had been pronounced incurable took unto himself a wife and got well. Now the inquiry is being made if there is no Carnegie here medal for such as he?

That is a great tour of the country the president has laid out for himself, and he will have a good time with the American family in those eight weeks.

The Holy Ghosts give notice that the millennium is only five years away. It looks as if that was about the only way to even things up in this world.

There was a frost all over New England on Tuesday night, and at Greenville, Me., the temperature fell four degrees below freezing.

A Wisconsin man who had not spoken for forty years began again with profanity. He must have been mad enough to surprise himself.

Whatever else may be said of the aeroplanes, no one yet has risen to say that in design they have the graceful outline of a swan.

We are close enough to fall for the dealers to commence to advertise furs for winter wear.

WHAT IS A POLITICAL TRAITOR?

The Bristol Press having said in its columns that Senator Hurley of Waterbury "proved himself a crude, dull, political traitor—a disgrace to his party," Mr. Hurley gives notice that the statement must be reversed or a suit for libel will follow. The editor of the Press, himself a democrat and a fair man, knows a renegade democrat when he sees one; and if in this instance his slight was faulty he may be depended upon to take it all back and say that the honorable senator was not as crude and dull a political traitor as he appeared to be.

It is something unusual for a public man to threaten a law suit upon such grounds as these, since renegade party men are quite common and quite fashionable as is to be witnessed by the late votes upon the tariff.

The term as popularly interpreted just says that Senator Hurley has not lined up to his party principles, and that in going back upon them he did so in a careless and bungling way, and a good many shrewd politicians have laughed at such a public statement as this and really made political capital out of it.

It does not look as if Senator Hurley understood how to take a scorching over without flinching and feathers as to burn his author. He is going to invite the assistance of the court not seeming to realize that when politics get into court they never wash clean.

In his calmer moments Senator Hurley may see that a rash step now may cost more than he can afford to pay for it.

KILLED A FRUIT THIEF.

Farmer James Nolan, who lives in the rural districts near Middletown, has killed his man and is naturally very much disturbed over the circumstance, although regarded by the authorities as being blameless. As the story goes, on Tuesday night he heard and saw men in his orchard and he shot into the air to frighten them away, and was surprised to see a third man throw up his hands and fall whom he had not seen at all. The bullet had hit the Italian invader in the head and he has no chance for his life.

Fruit thieves are annoying orchardists in all parts of Connecticut, and it is a more serious crime to rob these trees than most people think. Orchards of fine peaches and plums which have been cultivated from four to seven years carefully by the owner are too precious and expensive to have robbed of the choicest fruit and seriously damaged often in the first fruit-bearing year. Where this fruit is grown classically money compensation is satisfactory for these criminal raids. It is a pity that conditions are such in all parts of Connecticut that such orchards today have to be watched all day, and guarded all night, that the owners reap the reward of his own labor.

It is a distressing accident—this killing of an offender—and it should serve as a cautionary lesson to those who are taking account of stock of fruit which belongs to another to cease to trespass for such criminal and ignominious purposes.

THE GOOD OLD GREEN CORN.

When it comes to green corn the editor of the Waterbury Republican seems not to find the same ecstatic delight in its consumption as a late Ansonia editor used to find in pie. He speaks truly when he says there is no royal road to a green corn diet or that there is only one way to get it and that is to grab it firmly around the neck with both hands and wade in, eat around the cob and try to catch the butter before it lands on one's necktie or shirt waist.

But the good old green corn is not in it with the new varieties of green corn which are showing up in this part of the state, like the meaty yellow of Farmer Charles Brown or the tender, juicy white of Farmer Silas Whipple. But if sweetness and juiciness are not even in our green corns the mode of procedure in about the same in the palace and in the hovel. There is no fooling with warm-buttered corn—strict attention to business is the order of procedure, for, as the editor of the Republican remarks, if one does pause for breath or conversation some one will come out and get you. Archibald, there goes your butter! By the time Archibald gets back he is apt to find it later in his shoe or trousers pocket.

The editor of the Republican is wrong in concluding that the main purpose of green corn eating is to transfer the grease to one's countenance, that is an incidental result of gnawing a good thing which is sweet and sustaining. The reason for eating corn is the same as that for eating a banana or oyster on the half shell.

EDITORIAL NOTES.

Happy thought for today: The popular good fellow is not the man of excellent everyday habits.

Rhema turned out to be one of those places where there was honor enough to go round, and money enough, too.

The Chicago News gives notice that "the Harriman stocks are on the operating table whatever he may claim."

Ellish Sanford of the Holy Ghosts announces that he is expecting the wrath of God soon. May he get his deserts.

Harry Thaw is only ahead of his time, for the Boston scientist says that we shall all be crazy six hundred years from now.

King Alfonso is no ordinary husband. When he found his whiskers did not please his wife he had them cut right off.

When the weather man greets us with "Fair and cooler" we feel grateful if the prediction fails, for it is a good promise.

Those ten thousand Lincoln pennies ought not to feel any guilty man escape. They fooled a thief, but will not fool the people.

John D. Rockefeller's \$10,000 cow cannot give seven cent milk. He is above the slight periodic fluctuations of the milk market.

Senator Tillman has taken to throwing mud. This is the only point at which he is capable of excellent performance.

Mrs. Meadow (at Paris hotel)—Cool! There's a fly in the soup! Mr. Meadow (who has traveled a little)—Hush, Miranda, don't speak so loud. No use exposing our ignorance. This bill of fare is in French, and mebbe we occurred by soup.—TH-Bits.

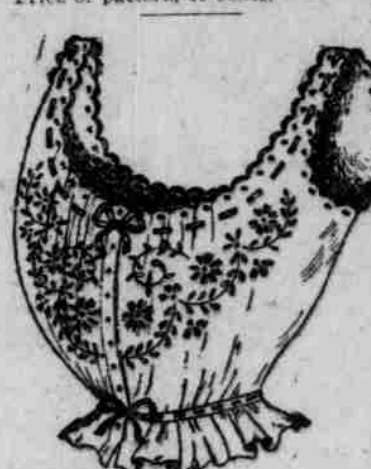
Woman in Life and in the Kitchen

NEEDLEWORK SUGGESTIONS.



Paris Transfer Pattern No. 3082.

Edging design 1-4 inches wide, 3 yards long, to be transferred to linen, cambric, Persian or Victoria lawn, muslin and similar material used in the development of drawers, petticoats or any dress accessory and children's wear. The leaves are worked solid and the dots in quiet work; the scallop is padded before being button-holed, and the whole design worked with white mercerized cotton or white silk on a color combined, if desired. Price of pattern, 10 cents.



Paris Transfer Pattern No. 3085.

Design for French corset-cover to be transferred to cambric, linen, or cotton lawn, muslin, China, messaline or any soft sheer material. The embroidery is done in French and consists of a delicate scrollwork of silk floss although some would prefer a touch of color. The silts, through which ribbon is run, are worked with the sheer cover and under stitch and the dots in the center of each scallop are worked in eyelet stitch; the scallops being button-holed. A full Valenciennes edging gives a finish to neck and armholes. Price of pattern, 10 cents.

Paris Transfer Pattern No. 3086.

Design for French corset-cover to be transferred to cambric, linen, or cotton lawn, muslin, China, messaline or any soft sheer material. The embroidery is done in French and consists of a delicate scrollwork of silk floss although some would prefer a touch of color. The silts, through which ribbon is run, are worked with the sheer cover and under stitch and the dots in the center of each scallop are worked in eyelet stitch; the scallops being button-holed. A full Valenciennes edging gives a finish to neck and armholes. Price of pattern, 10 cents.

CONCERNING WOMEN.

Mrs. R. Y. Fitzgerald, secretary of the Equal Suffrage League of Boston, is at the head of the suffragists who are making a tour of Massachusetts in a trolley car for the purpose of gaining recruits for their cause. Short stops are planned at each town and village and speeches are to be made and literature distributed.

The queen of England is a great lover of animals, and at Sandringham her pets are numerous. In that neighborhood there is a legend that her majesty once, driving alone in a pony cart in a quiet lane came upon a link-boy who was ill treating a dog, and that, not content with rescuing the animal, she dealt its persecutor a box on the ear to enforce the lecture she gave him. Princess Victoria was once asked to corroborate this tale, and, now Mrs. Fitz is generally asked, she remarked, "It is just what my mother would have liked to do."

Rosa Bonheur, the great painter of animals, died at a great age, and her pets were numerous. In that neighborhood there is a legend that her majesty once, driving alone in a pony cart in a quiet lane came upon a link-boy who was ill treating a dog, and that, not content with rescuing the animal, she dealt its persecutor a box on the ear to enforce the lecture she gave him. Princess Victoria was once asked to corroborate this tale, and, now Mrs. Fitz is generally asked, she remarked, "It is just what my mother would have liked to do."

SERVING ICES.

Ices and ice cream are so easily made nowadays, and so tempting and delicious when daintily served, that they ought to form a large proportion of our summer diet. When they are made of pure milk, cream, sugar and fruit they are not only unwholesome, but they are really nourishing and easily digested. They should be served with fruit, as they often ought to be served, they are especially healthful. But remember that to be good for you less and ice cream should be made of perfectly fresh and pure materials, and to be appetizing they should be attractively served.

Crush a pint of ripe, pink peaches with a fork, mix them with a cupful of cream, add a half cup of sugar, according to the flavor of the peaches, and stand them in a china bowl in the icebox. When they are thoroughly chilled add them to a quart of cream, milk and cream, or milk and condensed milk mixed in the proportions of a pint of milk to half a can of condensed milk. Press this cream smooth and hard, and pack. After it has stood for a couple of hours serve in halves.

GOOD THINGS TO TRY

Okra Soup.—Take a shill of beef or three pounds of the neck. Slice a half peck of okra very thin and put in a gallon of water. Let the beef, okra and water boil for an hour, then add a half peck of okra, but not too hard, for six or seven hours. Take a quart of lima beans and boil separately. Just in time to cook add to the soup a half peck of tomatoes, three onions, corn from six ears, and a carrot, if you like. Then add the beans and before serving the soup add a piece of butter and a tablespoon of brown sugar. A spoonful of catsup is an improvement.

Green Tomato Soy.—Take one peck of green tomatoes and add a pint of salt, after the tomatoes have been sliced thin. Let them stand 24 hours, when drain and put them in a preserving kettle with one dozen onions sliced thin, one ounce of black pepper, one ounce of salt, a quarter of a pound of yellow mustard, mixed, and a half pound of yellow mustard seed. Then cover with good cider vinegar and boil until it is as thick as jam, stirring frequently to prevent burning.

Sugar Cookies.—One cup of sugar, two eggs beaten together, one-half cup of butter or lard stirred in, one-half cup of sweet milk with teaspoon of soda, two cups of sifted flour, one with a heaping teaspoon of cream tartar, stirred in above mixture. Stir in perhaps a little more flour; then flour board and mix soft as possible. After rolling sugar, top and cover with cloth while still warm; mix in order as above directed.

Apple Rolls.—You may like these for tea. One-fourth cup of butter, softened, one-half cup of sugar, one cup of sweet milk, two cups of flour, one teaspoon

Orange Ice.

Boil for five minutes a pint of water and a cup of sugar with the yellow part of the rind chopped from three oranges. Cool this syrup, add it to the juice of six large, juicy oranges and strain. Freeze hard, stirring only occasionally, and pack for several hours. In the meantime prepare half a dozen orange skins in the form of little baskets, with handles. These skins can be made of the oranges used in the ice, for the yellow part of the skin cut away to form the baskets will be enough to boil in the syrup. Chill the skin baskets, fill them with thin little paper dollies, stand them on other paper dollies to keep them from slipping about the plates, and fill them with the ice.

Orange Compote.

Boil a half pound of granulated sugar in a little water for five minutes. Cool the syrup and add the juice of a quarter of a lemon and the meaty part of four or five oranges, carefully separated from all skin and segment, and broken into small pieces.

TRAINING A FAMILY.

"My children were becoming dreadfully careless about leaving things around," said a mother, "and the older members of the family were not any too tidy. So I just made up my mind that I wasn't going to be a pick-up drudge for the rest of the household. I set up a big fine box, a box with an oblong hole in the top, into which I put every single thing that came to hand, no matter what—I will probably die; two others had taken fire when a gasoline tank exploded and died from the race course looking very much like human torches; one of the cars had gone through the fence at frightful speed and still ancient a week later, but the Indiana event lasted longer.—Saturday's Brooklyn Eagle.

Pickled Mackerel.

Four mackerels, 30 peppercorns, five cloves, two bayleaves, one small shalot, half a pint of vinegar, half a pint of water. Clean the fish, cut off the heads and tails and under the scales peel the skin and cover with the vinegar and water. Tie over with greased paper and bake in a slow oven for about half an hour. Turn the mackerels, serve cold for breakfast or supper.

Gern Cake.

Sift one cup of flour, one cup of cornmeal, one-quarter cup of sugar, four level teaspoons of baking powder and one-half level teaspoon of salt. Turn back into the flour and sift again. Beat one egg light, add two cups of milk and two tablespoons of melted butter. Turn into the dry ingredients, beat well and bake in a shallow pan 20 or 30 minutes.

Stuffed Green Peppers.

Add two beaten eggs to three cups of dried bread crumbs, four tablespoons of olive oil, four tablespoons of grated Parmesan cheese, one-quarter cup of chopped Italian mint leaves, pepper and salt to taste. Take the core from some green peppers and fill with the stuffing; bake in hot oven until hard and brown. A popular hot weather dish with the Italians.

HOME GARMENT MAKING.

The Bulletin's Pattern Service.



1909 LADIES' SHIRT WAIST.

Paris Pattern No. 1909—All Sizes Allowed.

The back of this tailored waist is made with a double breasted facing, which may be omitted if desired; and the left front has a small breast pocket and a buttoned flap. The center box-pleat. This model is suitable for pongee, foulard, rayon, any of the colored silks or of medium-weight cottons. The pattern is in eight sizes—32 to 44 inches bust measure. For 36 bust the waist requires 3 1/2 yards of material 27 inches wide, 3 1/2 yards 35 inches wide, and 4 1/2 yards 42 inches wide. Price of pattern, 10 cents.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

READILY MADE CANDIES.

Peppermints.

Boil two cups of sugar, five table-spoons of water and a pinch of cream, tartar three minutes; remove from the fire and add 14 drops of the oil of peppermint and beat a little. Drop on greased marble a teaspoon at a time; easy to make. If this sugar before it is all dropped, add a little water and boil a minute.

Peppermint Creams.

One cup of granulated sugar, four table-spoons of hot water, four table-spoons of cream, one of vanilla, four table-spoons of confectioner's sugar and one of essence of peppermint. Drop by teaspoonfuls on waxed paper such as comes for a lining to cracker boxes.

THOSE GORY SPEED CONTESTS.

The Latest One at Brighton Beach Pictured.

Further diversion in the matter of killing and maiming human beings was furnished some 15,000 people at Brighton beach race track early this morning, when a special policeman in attendance on the 24-hour automobile race had his legs frightfully mangled under a maelstrom of wheels which a sliding speeder, hurtling on its way along at something like 55 miles an hour, bumped into and knocked him over.

Up to the hour quite a varied and sensational programme had been offered to the screaming, blood-maddened people who crowded the grand stands and held their breaths in hysterical excitement as the flying racers, with exhausts belching out artillery-like explosions, plunged their way through the darkness in the glare of the following searchlights.

Another man had been instantly killed; another had been broken back; and will probably die; two others had taken fire when a gasoline tank exploded and died from the race course looking very much like human torches; one of the cars had gone through the fence at frightful speed and still ancient a week later, but the Indiana event lasted longer.—Saturday's Brooklyn Eagle.

Their Last Time.

It has been whispered out by a genius for mathematics that during the summer season of congress, which was of doubtful issue, to the number of members thereof could have moved 10,000 acres of grass for lame farmers.

They could have cut 8,000 cords of stove wood for grieving widows.

They could have loaded, hauled and moved away 20,000 tons of timothy hay.

They could have hauled 1,000,000 hills of potatoes to the market.

They could have split and laid 100 miles of fencing.

They could have gathered and prepared five tons of dried apples.

They could have whitewashed 100 miles of picket fence.

They could have prepared the ground and planted the seeds for enough turnips to supply all the orphan asylums in America.

They could have visited every idiot and lunatic asylum twice over, spending three days on each visit.

Each and every one of them could have put in a three months sentence in a county jail and been restored to society and respectability.

They could have stolen the Yellowstone Park 27 times over.

They could have burglarized 10,000 houses, stolen 50,000 cows and "touched" 600 banks, and yet all their valuable time still have been frittered away.—Fitchburg Sentinel.

Height of Humility.

A poor local preacher was once invited to a luncheon given by his bishop to all the pastors of the diocese. Those pastors were for the most part eloquent, learned and successful men. The local preacher felt very humble among them.

A few minutes after the beginning of the luncheon the bishop noticed, at the foot of the long table, a subdued commotion. Then a strange and horrible odor floated to him.

"Dear me," he exclaimed, wrinkling up his nose, "there's a very odd smell in the room, I think."

A profound and awkward silence ensued. Then, in the face of this silence, the local preacher said calmly and modestly:

"It is only my egg, bishop."

The bishop turned to one of his servants. "Take the gentleman's egg away," he said. "It's a bad one."

"Oh, no, bishop," said the local preacher, continuing to eat on. "Do not trouble, sir. It is quite good enough for me."—Philadelphia Bulletin.

Inexperience Won't Count.

Of the 35 members of the senate of 1909, nine, or a percentage of 25.8, were members of the senate of 1907. Six served in the house in 1907. Ten others have been members of previous legislatures, making in all 25 out of 35 with previous legislative experience, a percentage of 71.

Of the 255 members of the house, 24 were re-elected from 1907. This is a percentage of 9.4, as compared with 4 per cent. in 1907. It is necessary to look back to 1876 to find as large a proportion of re-elections as that. Thirty.

OUR CITIZEN'S DEMAND

Fully Complied With. A Norwich Resident Furnishes It.

There are few items which appear in this paper more important to Norwich people than the statement published below. In the first place, it is from a citizen of Norwich, and can be thoroughly relied upon. In the second place, it indisputably proves that the article here endorsed does its work thoroughly and not temporarily. Read this carefully.

D. J. Brown, living at 6 Summer Street, Norwich, Conn., says: "The results that followed the use of Doan's Kidney Pills in my case were most satisfactory. I procured this remedy from N. D. Sevin & Son's drug store and from my experience can heartily recommend it as an excellent preparation for toning up the kidneys and relieving all symptoms due to a disordered condition of these organs."

For sale by all dealers. Price 50c. Foster-Milburn Co., Buffalo, New York, sole agents for the United States. Remember the name—Doan's—and take no other.

Warning.

Do not be persuaded into taking anything but Foley's Honey and Tar for chronic cough, colds, croup, hay fever, asthma and lung trouble, as it stops the cough and heals the lungs. The Lee & Osgood Co.

SOFTNESS OF SEALSKIN.

Is Revealed by Human Hair Where Dandruff is Eliminated.

Sealskin is admired the world over for its softness and glossiness; and yet the human hair is equally as soft and glossy when healthy; and the radical cause of all hair trouble is dandruff, which is caused by a pestiferous parasite that saps the vitality of the hair at its root. Newbro's Herpicide is the only preparation that is so effective in its removal. Without dandruff there is no falling hair, but a luxuriant growth of glossy, soft hair is certain. Scouring the scalp won't cure dandruff. Kill the dandruff germ. Thousands of women owe their beautiful suits of hair to Newbro's Herpicide. Sold by leading druggists. Send 10c. in stamps for sample to The Herpicide Co., Detroit, Mich.

TWO SIZES—50c. AND \$1.00.

The Lee & Osgood Co., Special Agents.

Electricity for Power

CHANGE IN PRICE

The price to be charged to persons and corporations for alternating current electricity for power has been changed by the undersigned to take effect on September 1st, 1909, that is to say, all bills rendered on or after September 1st, 1909, for alternating current electricity for power as shown by meter during the month of August, 1909, shall be based on the following schedule:

1 to 500 Kilowatt Hours, 5c per kilowatt hour.

Over 500 Kilowatt Hours, 5c for first 500 and 2c for each additional kilowatt hour.

EXAMPLE.

Number of K. W. H. used.....1000

500 K. W. H. at 5 cents.....\$25.00

500 K. W. H. at 2 cents.....10.00

\$35.00

Norwich, July 26, 1909.

JOHN MCWILLIAMS,
GILBERT S. RAYMOND,
EDWIN A. TRACY.

Board of Gas and Electrical Commissioners.

Are You Alive

to the fact that we carry

one of the largest and finest

stocks of Household

Goods and Furniture in

this city?

Our prices are extremely

low and our goods we

</